



#### Grapes

100% Chardonnay

#### Region/Appellation

Mâconnais

#### Alcohol by volume

13%

#### Residual Sugar

less than 1 g/l

#### pH

3.39

#### Total Acidity

3.72 g/l

#### Tasting Guide



Tasting note printed  
11/02/2026

# Pouilly-Fuissé Tête de Cru Clos des Prouges 2023 6x75cl

## Winemaker Notes

Creamy honeysuckle aromas and a vivid palate show a pleasing balance between depth of flavour and richness, and a long ripe rich finish revealing notes of gingerbread and flowers. A wine that will keep and develop beautifully over time.

## Vineyard

Domaine Ferret is situated at the heart of the village of Fuissé and has long been a producer of some of the appellation's top cuvées. Founded in 1840, it was the first Domaine to begin bottling at the property shortly after the Second World War. Furthermore, the focus on vinifying each parcel of vines separately from a relatively early date allowed Ferret's owners to identify the top climates (vineyard zones). Made from a single 2ha vineyard planted on limestone soil, where a third of the vines were planted in 2006, a third in 1986 and a third in 1956.

## Winemaking

Fermentation and ageing took place in barrels: a third in new barrels, a third in one year old barrel and a third in 2 years old barrels over 9 months. Ageing is then finished in stainless steel tanks on fine lees over a 5 month span.

## Food match

Chicken and mushroom stroganoff

